

Kansas Department of Agriculture

Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 2/23/2015 **Business ID:** 37663FE
Business: PRICE CHOPPER #012

4950 ROE
ROELAND PARK, KS 66205

Inspection: 31002305
Store ID:
Phone: 9132366262
Inspector: KDA31
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/23/15	12:20 PM	01:30 PM	1:10	0:03	1:13	0	
Total:			1:10	0:03	1:13	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 5 Priority foundation(Pf) Violations 1

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
..

Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R
..
..

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	
5. No discharge from eyes, nose and mouth.	
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.	
7. No bare hand contact with RTE foods or approved alternate method properly followed.	
8. Adequate handwashing facilities supplied and accessible.		p
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.	
10. Food received at proper temperature.	
11. Food in good condition, safe and unadulterated.		..	p	p	p
Fail Notes	3-101.11 P - FOOD shall be safe, UNADULTERATED, and honestly presented. [Mold was on an orange that was in the RIC. COS, orange discarded.]						
12. Required records available: shellstock tags, parasite destruction.		p
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		..	p	p	p
Fail Notes	3-302.11(A)(1)(b) P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Package raw sausage was stored above ready to eat cheese in the RIC. COS, raw sausage removed.]						
14. Food-contact surfaces: cleaned and sanitized.		..	p
Fail Notes	4-601.11(A) Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Dried food debris on a large serving spoon that was stored as clean. Dried food debris was inside of ladle that was stored as clean. Dried debris was on food storage containers that were stored as clean. COS, food contact equipment cleaned and sanitized.]						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.	
17. Proper reheating procedures for hot holding.	
18. Proper cooling time and temperatures.	
19. Proper hot holding temperatures.	
20. Proper cold holding temperatures.	
21. Proper date marking and disposition.		..	p	p	p
Fail Notes	3-501.18(A)(1) P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1. [Two packages of deli turkey with a repack date of 2/18/15 was stored in the reach in cooler of the deli department. COS, deli turkey discarded.]						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
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22. Time as a public health control: procedures and record.

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Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.

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Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

.. .. .

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.

.. .. .

26. Toxic substances properly identified, stored and used.

.. p .. p p

Fail Notes	7-201.11(A)	<p><i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning.</i></p> <p><i>[A red bucket filled with sanitizer was stored next to a knife that was stored on a prep table. COS, chemical removed.]</i></p>
	7-201.11(B)	<p><i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i></p> <p><i>[A red bucket filled with sanitizer was stored on a prep table in the deli department. COS, chemical removed.]</i></p>

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

.. .. .

GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

.. .. .

29. Water and ice from approved source.

.. .. .

30. Variance obtained for specialized processing methods.

.. .. .

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

.. .. .

32. Plant food properly cooked for hot holding.

.. .. .

33. Approved thawing methods used.

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34. Thermometers provided and accurate.

.. .. .

Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.

.. .. .

Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.

.. .. .

37. Contamination prevented during food preparation, storage and display.

.. .. .

38. Personal cleanliness.

.. .. .

39. Wiping cloths: properly used and stored.

.. .. .

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination

40. Washing fruits and vegetables.

Y N O A C R
..

Proper Use of Utensils

41. In-use utensils: properly stored.

..

42. Utensils, equipment and linens: properly stored, dried and handled.

..

43. Single-use and single-service articles: properly used.

..

44. Gloves used properly.

..

Utensils, Equipment and Vending

45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
P and Pf items

Y N O A C R
..

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Core items

..

46. Warewashing facilities: installed, maintained, and used; test strips.

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47. Non-food contact surfaces clean.

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Physical Facilities

48. Hot and cold water available; adequate pressure.

Y N O A C R
..

49. Plumbing installed; proper backflow devices.

p

50. Sewage and waste water properly disposed.

..

51. Toilet facilities: properly constructed, supplied and cleaned.

..

52. Garbage and refuse properly disposed; facilities maintained.

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53. Physical facilities installed, maintained and clean.

..

54. Adequate ventilation and lighting; designated areas used.

..

Administrative/Other

55. Other violations

Y N O A C R
..

EDUCATIONAL MATERIALS

The following educational materials were provided ..

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled _____

Inspection Report Number 31002305

Inspection Report Date 02/23/15

Establishment Name PRICE CHOPPER #012

Physical Address 4950 ROE City ROELAND PARK

Zip 66205

Additional Notes
and Instructions

The follow up inspection will be determined by the district office.

VOLUNTARY DESTRUCTION REPORT

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ACTIONS

Number of products Voluntarily Destroyed 2

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Orange Qty 1 Units _____ Value \$ _____

Description Molded

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Deli turkey Qty 4 Units lbs Value \$ _____

Description 2 packages date marking

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A